Project: _____
Location: _____
Item #: _____
Quantity: _____

Pizza/Salad/Sandwich Refrigerators

VPT MODELS — VPT-119

Four section model with doors.
Case front, doors and ends of stainless steel.

VPT-119

Cabinet:
VPT Pizza Tables are constructed of heavy gauge, polished stainless steel to maintain an attractive appearance for years to come.

Interiors feature easy to clean ABS molded plastic providing superior appearance and durability.

Shelving:
Molded shelf supports hold two epoxy coated shelves per door section. Pan rail capacity for 1/3 size pans, 4" and 6" deep, is 16.

Optional 16 guage heavy duty/high capacity drawers with the ability to hold four 12" x 20" pans are available. (Pans are not included.)

Doors:
Self-closing doors stay open at 110° facilitating loading. Doors feature flush mount handles, camlift hinges, and magnetic gaskets.

Refrigeration:
The slide-out refrigeration system makes service and maintenance easy. The refrigeration system is self-contained with expansion valves. The system uses environmentally friendly R-134a refrigerant. A forced air distribution system provides temperature maintenance in the storage compartment. The cold-wall pan rail system keeps condiments evenly cooled. VPTs are designed to meet the NSF Standard 7, 41°F holding temperature requirements.

Standard Features
- Energy Saving Night Switch Located on Grill
- Dual Control Separately Cools Each Section of the Pizza Table
- Food Pans are Recessed and Enveloped in a Raised Pan Rail System to Assure Temperature Maintenance
- A Forced Air Distribution System with Oversized Coil Assures Temperature Integrity in the Storage Compartment
- Meets Tough NSF Standard 7, 41°F
- Heavy Gauge Stainless Steel Front, Doors and Ends for Lasting Appearance
- Easy to Clean ABS Interior
- High Density Foamed-in-Place Polyurethane Insulation
- Interior Thermometer Consistently Monitors Temperature
- Self-Closing Doors with a 110° Stay-Open Feature for Easy Loading
- Self-Adjusting Magnetic Door Gaskets
- Lifetime Camlift Hinges for Trouble-Free Performance
- Flush Mount Integrated Handles
- Epoxy Coated Steel Shelves
- Coated Evaporator Coil Resists Corrosion for Lasting Performance
- Plugs into Standard 115V Outlets
- Electrical Cord and Plug Attached for Easy Installation
- Heavy-Duty Swivel Casters with Brakes
- Completely Enclosed Cabinet Back
- 18" Reversible Cutting Board
- Stainless Steel Lid is Removable for Easy Cleaning
- Environmentally Friendly R-134a Refrigerant
- Energy Efficient Slide Out Refrigeration System
- Accommodates Standard Size Food Pans (Not Provided)

Optional Features:
- Flour Filter
- Stainless Steel Back
- 16 Guage Heavy Duty/High Capacity Drawer with Capacity of four (12" x 20") Pans
- Single or Double Overshelves
- Garnish Racks
- Cylinder Locks

Approvals:

Victory Refrigeration specification sheets are available online at www.victory-refrig.com.

Victory Refrigeration, Inc. I 110 Woodcrest Road I Cherry Hill, NJ 08003 USA I Phone: 856.428.4200 I Fax: 856.428.7299 I E-mail: sales@victory-refrig.com

CHARACTERISTICS	VPT-119
Width, Overall	119
Depth, Overall*	34 1/2
Height, Overall	44
Capacity Net (cubic feet)**	48.7
No. of Full Doors	4
No. of Shelves	8
Pan Rail Opening (inch)	(2) 12 x 49
Pan Rail Capacity (1/3)	16
Cabinet Voltage	115/60/1
Condensing Unit Voltage	115/60/1
Condensing Unit Size (HP)	1/2
Total Amperes	13.6

* Add 2" for Rear Stand Off

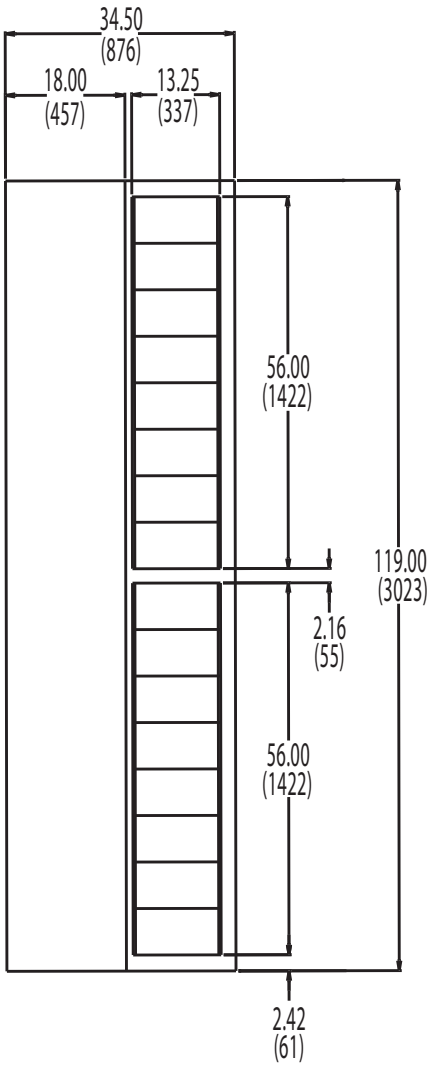
**Base of Cabinet

Crated dim. & wts.	Ht.	Width	Depth	Lbs.
VPT-119	49 1/2	44	129	790

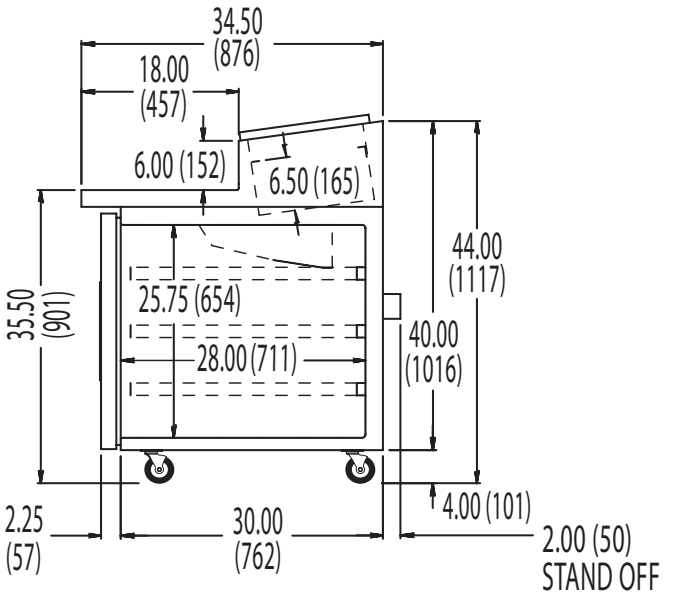
Dimensional tolerance ± 1/4" Metric dimensions (MM)

NOTE: If cabinet is located directly against wall an all around clearance of 2" is required.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.



VPT-119 TOP VIEW



VPT-119 SIDE VIEW

Continuous product development may necessitate specification changes and design without notice.

Victory participates in the KCL CADalog, the most current source of CAD symbols for foodservice designers worldwide. Symbols include standard equipment in plan, side, front and 3-D views, layered for FEDA/FCSI recommended guidelines.

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